



## today's main ingredient

A  LOCAL FOOD PODCAST



# Sautéed Corn in Brown Butter

### INGREDIENTS – serves 4

3 ears corn, shucked  
4 Tablespoons butter  
4 sprigs fresh thyme (lemon thyme from a farmers' market if available)  
Coarse salt (sea salt or Kosher)  
Freshly ground black pepper  
Chopped fresh, soft herbs (basil, mint, parsley, cilantro or a combination)

**STEP 1** – Slice kernels from the ears of corn; then, using the back of the knife, scrape the cob to release the corn's juices. Transfer kernels and juice to a bowl.

**STEP 2** – Melt butter in a saucepan, add thyme. Let butter cook until you see golden brown specks in the bottom of the pan and the butter smells nutty, about 5 minutes.

**STEP 3** – Add corn, juices, and a large pinch of salt and pepper; stir well and cover the pot. Let cook until the corn is tender, about 5 minutes.

**STEP 4** – Remove thyme sprigs, add more salt and pepper if desired and serve hot, alone or as a side dish, garnished with herbs if desired.